

LOAN DESK

The Cornell Countryman



Farm and Home Week Number

Volume XXIX

February

Number 5

1932

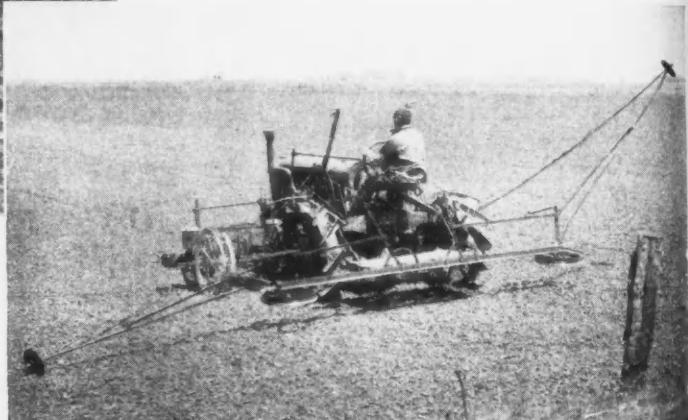
The Great Lesson Learned in 1931-



Above: The new Farmall 30 pulling a 3-bottom Little Genius plow, 8 inches deep, in hard, dry ground. The Farmall 30, which recently took its place in the McCormick-Deering line alongside the 2-plow Farmall, has ample power for this job.

At Right: A Farmall 4-row planting scene on the Raymond Farm near Bristol, Ill. A high degree of checking accuracy is possible with this fast-working outfit.

Lower the Costs of Farming!



MOST FARMERS have not been content with a mere living, even in 1931. The great majority of them have been able to buy more than bare necessities and *many of them have made fair profits from their crops and their farming operations*. The year 1931 brought a lesson home to agriculture—*a farmer's profit depends not only on his selling price, which is usually out of his control, but also on his production costs, which in large measure are in his own hands*.



Above: Fifty acres of uniform seeding is a regular day's work with this McCormick-Deering 15-30 Tractor and 28-marker grain drill.

There are many factors in good farm management, but this much is very clear: fast-working, labor-saving power and equipment is the biggest aid in cutting the costs of farming. During the past year hundreds of farmers have sent us statements showing in detail just how they have cut their costs to rock-bottom with McCormick-Deering equipment, enabling them to market their crops (wheat, corn, cotton, live stock, etc.) at a profit, regardless of the price. They cheerfully credit the equipment with their ability to make savings and realize profits.

The new year holds promise for us all, but it will bring greatest rewards to those who equip themselves to handle all operations at lowest cost. As farm product prices rise, the spread between their controlled costs and the selling price will be still greater—and so will their profits.

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The Cornell Countryman

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Incorporated 1914

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If we didn't think that,

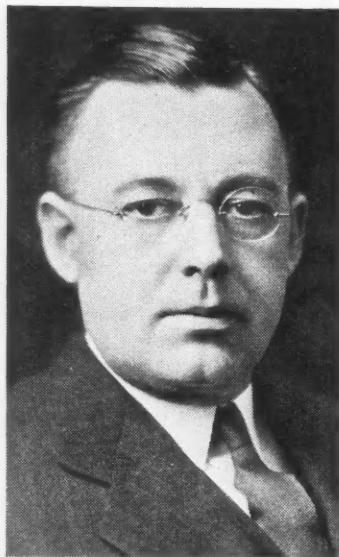
ARCTIC ICE CREAM

was the best kind, we wouldn't ask you to get some and try it

Stewards buy most efficiently here

JUST ACROSS THE INLET

Welcome to Farm and Home Week



CARL E. LADD '12
Director of Extension

IT AGAIN becomes the privilege of the State Colleges of Agriculture and Home Economics to welcome the people of the State to the Annual Farm and Home Week. This is the twenty-fifth Annual Farm and Home Week to be held at Cornell. Many of you have attended other Farm and Home Weeks. We know that you feel at home here. These are your colleges and the faculties are here to serve the interests of agriculture and homemaking.

We have been particularly fortunate in New York State because the people on the farms and the people in the homes feel that they are really in partnership with the scientific workers in the colleges. We cherish this sense of partnership as the most important element in what success we have had. Through this partnership the people of the State bring to the Colleges their problems. Through this partnership the people from the Colleges carry to the practical workers of the State the new discoveries in the field of science. Because the partnership is frank and intelligent in its workings, the people of the State analyze critically the newest scientific discoveries as to their application to the practical problems of the State. Out of it all there comes an adaptation of science to the particular locality and problem that has for years worked most effectively.

This Farm and Home Week is a great subject-matter conference where the chief effort of the week is expended in subject-matter discussions and teachings. To many the week becomes also more and more a week of home-coming; a week when we meet with friends; a week when we renew our faith in the agriculture and homemaking of the Empire State.

Carl E. Ladd

The Cornell Countryman

A Journal of Country Life—Plant, Animal, Human

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I Become a Baker

William F. Buthorn '32

ONE of the requirements of the hotel school is that all students obtain work in hotels during their summer vacations. It was with this idea in mind that I applied for a job in a western hotel in my home town. I explained to the manager that I was a hotel student of Cornell University and evidently impressed him to a certain extent for he sent me out to have a talk with the chef about a job in the kitchen. The chef listened to my story and asked me if I had ever done any baking. I knew enough to say no, for the small amount of baking I had done wouldn't have carried me far in a large kitchen. He said that the regular baker had just quit and gone back to Denver and if I wanted the job it was mine. I accepted, because he promised to teach me the job from A to Z in one week, and told him I would report in the morning. I'll have to confess that I was not any too confident over my outlook, nor could I quite imagine cooking food that would have to be eaten by the dining room patrons; but bright and early the next day, 5 o'clock I believe it was, I reported for work in a nice new baker's uniform. I guess I did look like one but I could not fool myself. The jump from the home economics labs in Cornell to a hotel kitchen in Colorado was a little too much for me.

The chef told the second cook to take charge of the kitchen and led me to the bakery. How big it looked and how many curious, unexplainable articles were in it. My heart sank. The chef pitched right in and started the day's work. The bread was mixed by hand in a huge metal mixing bowl. He mixed up the white dough and put it in the proof box. The function of this piece of equipment is to provide a warm enclosure for dough and unbaked bread or rolls to hasten the leavening process as much as possible. The box is merely a galvanized metal cabinet piped with steam, and fitted with sliding doors

and shelves. Next came the whole wheat dough and last the sweet dough. When these were put away he started on the pies. I timed him on one pie and it took less than a minute to turn it out ready for baking. In less than no time twenty pies were in the oven and it was time to work the dough which by then had risen to three or four times its original size. He worked the dough into loaves and rolls, explaining carefully as he went along just how it should be done. By this time I was bewildered and had lost all track of the correct procedure. When the dough had been shaped it was again put away to proof and the pies were taken from the oven. I thought, naturally, he would rest a bit until the dough was ready to bake, but he started right in and made two or three kinds of desserts and puddings. I have forgotten what they were but I do not believe it took him more than a half hour to make all of them.

THE REST of the morning was a repetition of his demonstration of skill. By 11 o'clock the bread and rolls had been carried to the pantry, the cakes were in the box, and bakery cleaned up ready for another day. He repeated this procedure on the second day but on the third he told me to go ahead and to do it all by myself. He gave me a list of things to be done. It read like this: 12 pullman loaves (long loaves of bread made perfectly square by baking in covered pans), 150 rolls white, 100 whole wheat rolls, 100 butterfly rolls (the name commonly given to an iced or frosted sweet roll because the outline of it is not unlike the two wings of a butterfly), 15 custard pies, 3 cakes, and a few dozen cookies. I had taken enough notes and asked enough questions so that I knew where to start, but what complications.

What had looked so easy became hard, back-breaking work. The dough

stuck to my hands and arms, I had flour all over the kitchen, the pie dough, I discovered, was sticky and unbelievably hard to work, the ovens were too hot and burned not only the bread but my hands and arms. As I remember it, everything went wrong that day and I did not finish work until 4 o'clock in the afternoon. The chef had finished at 11. I thought that I would be fired but the chef only laughed and told me everything was all right and could be used in the dining room. That cheered me up a lot and things did not look so blue then. After that each succeeding day became easier. It took me fewer hours to finish my work and after 2 weeks everything was going as smoothly as could be expected. It had been a case of learning by experience. I made every mistake possible and made some of them more than once. Perhaps it was a good thing because I learned some of the professional tricks for restoring apparently useless products.

The old saying that there are tricks to all trades is a true one. The first and outstanding thing to learn is that icing covers up a multitude of sins. Scorched spots can be carefully removed with a grater and, after the icing is applied, they are absolutely unnoticeable. The burned spots on pies can be peeled off with a knife, painted with beaten egg and rebaked for a few minutes to produce an entirely rejuvenated article. Badly burned bread, after being drastically trimmed, is quite suitable for toast. In fact, it is better because the over-baking of it removes an excessive amount of moisture and greatly facilitates the toasting process. There are more critical ailments occurring occasionally and many of them may be effectively cured or removed but they are too detailed and extended for the purposes of this article. I learned them all for I needed them badly.

BY THE end of the month, I no longer left the yeast out of the dough, used starch for flour, or mixed the salt and sugar. Those days were gone forever and I was a full fledged baker turning out well made pies, pastries and bread every day of the week and keeping all up to the hotel food standards. I did derive a lot of satisfaction from knowing that I was holding down a man's job and carrying the responsibilities that went with it. The rest of the summer passed

quickly and the day finally rolled around when I had to say goodbye to the kitchen crew and leave for school.

That summer has always been one of the high spots of my meager career and I believe that I learned more in the bakery than I would have in the front office. It was an excellent opportunity to see how the kitchen and dining room were operated, how the buying was done and how the work was divided so that each man

could have a job. One could work in the office of a hotel for years and really never know what was going on in the kitchen. I learned the first time I worked in a hotel and had a good time doing it. If I ever become a manager of a hotel I think I will know just about how to run the back of the house and that is half of the business. If I learn as much about the office, I will be more than satisfied.

Save the Green!

Ann M. Mapes '33

"**M**UMMY, it won't go down," exclaimed Ruth's three year old son, tearfully.

"Nonsense, Bobby, it is splendid for little boys," urged his mother.

"I think spinach is just terrible, for me," objected the small lad, setting his jaw to emphasize the fact.

"Mummy, if you'll cover it up so I can't see it, maybe it will go down," he added, gallantly.

We all smiled. It was comical. Glancing at his plate, however, I realized Bobby had put his finger on the source of the trouble by his—"If you'll only cover it up—" It was the sight of the spinach he disliked more than the taste. I didn't blame the child. It was dark green-brown in color and looked like scalded grass.

The next day we had asparagus tips for dinner, and there was a repetition of the spinach scene, in variation.

"Mummy, I'll close my eyes so I can't see what you put in, then, maybe it will go down." Bobby closed his eyes, and opened his mouth and Ruth fed him like a bird. He also turned sideways in his chair so as not to see his plate.

I had prepared the asparagus tips for cooking and the finished product surely was a disappointment.

In the first place Ruth had boiled the tips twenty minutes. Twenty minutes! Seven would have been sufficient. The asparagus had become discolored and mush-like. When served with cream sauce it looked most unappetizing.

What to do! I could not say to Ruth:

"The green color of vegetables need never be destroyed upon cooking."

Nor could I hint that most of the value of vegetables is destroyed upon overcooking. There are things you do not tell your best friend, even, after ten years of intimate acquaintance.

And then, there was that chart we had memorized when studying the "Hows and Whys of Vegetable Cooking."

Asparagus tips required but five to ten minutes of cooking, and spinach should be cooked for only four to five minutes if the stems have been removed; and eight minutes with the stems. Several hundred students of home economics did not learn that table for no account.

THE following day Ruth had a sudden attack of appendicitis. The doctor said there was no danger, but she would have to remain as quiet as possible, for a few days.

Philip, Ruth's husband, was going to call a practical nurse, to take care of Ruth and Bobby. I would not let him call her.

Ruth did not need much attention. I could manage Bobby, somehow. This was my chance to practice a few principles of vegetable cooking with the hope of making the finished product attractive enough to suit Bobby's taste.

Ruth made menus for a week at a time. This was Friday. I would have to abide by them only one more day. I was primarily interested in the vegetables on those menus.

The first day she had peas and carrots listed. The carrots afforded no problem whatsoever, as that color is easy to preserve even under pressure cooking. I cooked one carrot for Bobby, and ground the rest and served them raw with chopped dates and mayonnaise.

I remembered that chart read:

"Green peas—boil in just enough water to keep from burning, for from 20 to 30 minutes. Green color in vegetables is destroyed when heated in the presence of acid. All vegetables contain at least traces of acid, but these escape with the steam if the cover is left off the kettle during cooking."

The tap water in that region is slightly alkaline. This was a point in my favor because if the water was acid, I would have to add a speck (1/6 of a teaspoon to each quart of water) of soda before boiling a green vegetable.

Sunday, when I was not chatting or reading to Ruth, or keeping Bobby from getting dirty or torn every suit he owned, I planned menus for the following week. Each vegetable was selected with great care, you may be sure.

I was determined to serve cooked cabbage sometime during that period in spite of Ruth's warning that Philip ate anything but cooked cabbage. Cabbage, especially rich in vitamins and available a large part of the year, is almost always ruined in cooking. Most people are fond of raw cabbage; but because of poor cooking, which produces a disagreeable odor and a strong taste, cooked cabbage is seldom served at the best eating places.

Ruth and Philip were both very much concerned about my over-working. If they had ever guessed my plans they might have been more concerned.

THE cabbage I ordered was very good—small, creamy white heads with a tinge of green. If only I could maintain that color and texture—the cause would be won! I washed and quartered the heads and placed them in boiling water in an uncovered kettle. At the end of nine minutes of boiling the cabbage was done, and still crisp, leafy, and slightly green. I drained the water and seasoned the pieces, while hot, with salt, pepper, and butter.

Now for its reception! I hoped for the best and was not disappointed.

"How lovely," exclaimed Ruth as I set her tray on a stand beside her bed.

(Continued on page 88)

Farm and Home Week

Professor Ralph H. Wheeler '12

A FEW years ago a farmer in Ontario County was asked what was the best investment he had ever made in connection with his farm or its operations. Now this man was recognized in his community as a good substantial citizen, interested in the welfare of the community and one who had attained what success he had through years of hard labor and practical experience. At the time this question was put to him he was harvesting a fine crop of potatoes: the yield was good, the quality fine, but the price—well, not so good. However,

this farmer stopped, thought a minute and answered. "You know they have a meeting called Farmers' Week down at Cornell each year and two years ago I went. At first I thought I couldn't afford it but my wife thought it would do me good. I intended to stay two days but I found I could stay an extra day for what I had planned to spend, about ten or twelve dollars, and what I picked up down there

helped me so much that year that when it was time to go last year I just made Martha, that's my wife, go with me. Well, I believe that's been our best farm investment."

Judging by the steady growth in attendance during the twenty-four years these Farmer's Weeks have been held, the answer that this farmer made is probably the answer of countless others throughout the state. For the last few years the attendance has exceeded five thousand persons each year.

This year Farm and Home Week will celebrate its silver anniversary. The date is February 15 to 20 and every effort is being made to make it the outstanding agricultural meeting of the east. The entire facilities of both the State College of Agriculture and the State College of Home Economics, assisted by members of the staff of the State College of Veterinary Medicine at Cornell and the State Agricultural Experiment Station at Geneva will be given over to the

week's activities. Over four hundred lectures and demonstrations are listed on the program this year with many round-table periods and conferences provided to discuss the problems of individual farmers. One of the earmarks of Farm and Home Week is bringing together the farmer with his practical experience on the one hand and the scientific worker, who is trying to solve the problems confronting agriculture, on the other and by discussions and round-table conferences work out a common practice that all can follow.

on their farms, to get together once a year to talk over the results attained, and to formulate good practices to follow. Guided by Liberty Hyde Bailey then entering upon his duties as Dean of the State College of Agriculture and who was known and respected throughout the state for his knowledge and vision of rural life in all its aspects, these annual meetings of the Agricultural Experimenters League soon became of such importance to all farmers that in 1908 the scope was broadened and Farmer's Week was started.

In founding Cornell University Ezra Cornell said, "I would found an institution where any person may find instruction in any subject." Dr. Bailey followed the same thought in developing Farmer's Week. It was and is the one big meeting in the State each year where all subjects pertaining to rural life are presented on one program lasting a full week.

The quarter of a century following the beginning of Farmer's Week at Cornell has seen marked changes in agriculture. Extremes of prosperity and depressions have been experienced, however, it is certain that at no time during this period has the farmer needed the help that practical science can give him as at the present time. How to plan the farm operations, what shift in present practices to make, what does the future hold out to the New York farmer, are questions that the individual farmer finds it difficult to answer alone. These and many other perplexing questions which confront the present day farmer and homemaker will be a part of the program this year.

Plans are being made at the College for the largest Farm and Home Week ever held. It is anticipated that six thousand persons will be in attendance during the week. To all these visitors we extend a hearty welcome, and we hope they thoroughly enjoy a profitable visit to our campus.



A Farmers' Week crowd of the past finds an item of interest

THE dairyman, the poultryman, the vegetable grower, the fruit grower, in fact the producer of any product of the soil or the person interested in the rural home and in rural life in general will each find many subjects on this year's program that will be interesting and useful in every day practice.

Several persons of national prominence will be guest speakers. Among these will be the Honorable Franklin D. Roosevelt, Governor of the State of New York; Mr. L. J. Tabor of Ohio, Master of the National Grange; Senator Seabury C. Mastick of Pleasantville, authority on tax problems and chairman of the senate committee on taxation and retrenchment.

Farmer's Week now called Farm and Home Week, like many other great movements, had its meager beginning. It sprang from a desire on the part of a few farmers, who were carrying on simple experiments



Through Our Wide Windows

For Pleasure and Profit

FARM and Home Week engenders varied responses among the student body of the Ag College. Some have a good rest from finals, some enjoy the companionship of friends or family who are Farm and Home Week visitors, some take advantage of the program to instruct and amuse themselves, but most of us are busy as can be making our guests welcome and happy and their stay profitable. We feel a certain pride in being well acquainted with all of the attractions that are Farm and Home Week. We take great pleasure in the enthusiasm which is so evident in all of our guests. We are swept along by the spirit of gayety that intersperses each serious lecture. We are encouraged by the earnestness with which our guests pursue the opportunities of the program.

Farm and Home Week has become an institution in these twenty-five years since its beginning. An increasing number of farmers and farmers' wives look forward to it each year. They find in it a splendid chance to combine in one pleasant outing all the fun of a vacation and all of the profit of a concentrated week in school.

The COUNTRYMAN takes especial pleasure this year in adding its word of welcome to all of our guests and in urging them to make fullest use of any aid the staff may render.

Home as Well as Farm Week

ACH year the part played by home economics students during Farm and Home Week continues to grow in importance. With careful planning and supervision the work is planned weeks, nay even months ahead. The departments of foods, clothing, institution management, household arts, child guidance, and all others participate in the program for this all-important event.

Since it is a fairly large and pleasantly critical audience that views the work when finished, students take pride and pleasure in putting forth their best efforts. The clothing classes give exhibits of clothes made by students, make-over problems, millinery, and good-quality ready-made clothing. Classes in institution management help in the home economics cafeteria which feeds great crowds at that time. Most farm women are interested in ways in which they can beautify their homes, and it is for this reason that the classes in household arts give exhibits. The rebuilding of furniture, flower arrangement, and examples of block printing and tie-dyeing as well as lamp shade making are shown by this department. The nursery school and the other departments in home economics all combine in producing a program which it is hoped farm women will profit by as well as enjoy.

Collegiate Future Farmers

THE Cornell Future Farmers Association has the distinction of being the first collegiate chapter ever to be formed. The club was recently organized by a group of ag students who were former high school members. The Cornell chapter plans to be closely affiliated with the high school clubs throughout the state.

Many of these men are studying to be vocational ag teachers and will be expected to organize or advise a club when they start teaching. It is also expected that the Cornell club will set a precedent for the high school chapters in the state. There are numerous other activities in which the club will take part such as the Farm and Home Week program. In view of the fact that the club is working in a great university, with capable advisors, and with outstanding men as members, its present outlook seems encouraging.

Robert Morrill Adams

THE death of Professor Robert Morrill Adams, "Bob" Adams, as he was known to the 4-H Club boys and girls throughout the state and to the readers of his *Rude Rural Rhymes*, will bring regret to the rural homes where he was so well known as the bard of agriculture.

Professor Adams had an object in his *Rude Rural Rhymes* which was not only to entertain his readers but to give them his ideas for the betterment of rural life. His ready wit and quaint use of the New England dialects made him very popular at University affairs, children's meetings, and farmer's organizations throughout the State. His loss will be keenly felt in the extension activities of the vegetable gardening department because he was the kind of man whom it is impossible to replace.

In the last of the *Rude Rural Rhymes*, which Bob Adams published just before his death, he wrote:

Some people think, in heaven supernal
They're going to loaf around eternal
Or, maybe, strum a bit on harps,
A-singing tunes in flats and sharps.
It is not thus I read the sign;
Another hope of heaven is mine.
Though weary people, by God's grace,
May rest, I'm sure, a little space,
It is a very busy place.
But this is heaven for me and you—
To do the thing we like to do.



Former Student Notes

EDITOR'S NOTE:

Why can't we have some more Alumni letters like this one? We are glad to hear from any one and every one, whether you have any news or not. We like to know that you think enough of us to write. Thanks, Bob.

11/27/31

New Scotland, N. Y.

Cornell Countryman
College of Agriculture
Ithaca, N. Y.

Hon. Gentleman:

Please change my address to just New Scotland, New York. It's the first cross-road town south of Albany.

I notice not one single note concerning the class of '27. Ye Christopher! Has the class interest sunk that low? Can't someone send in one teeny note? Now you take "Gid" Britt, for instance, out in Western New York. He must have all the spuds out of the earth by now. With nothing to do but warm his feet till spring he ought to send in some nice stories. How about it "Gid?" Why there are dozens of others! Larry Taylor in Delhi, "Chuck" Bowman in Batavia, Harold Cowles in Ashville, Lyle Arnold near Geneva and "Archie" Fox (goodness knows where he is now). "Stan" Warren ought to send in a nice statistical study on "The Variation in the speed of Japanese bullets." He's in China now, you know.

As for myself, I am always interested in studies revealing what becomes of Ag graduates. Now, I specialized in animal husbandry. My first job was on a soil survey. From that I went into journalistic endeavors for the New York Telephone Company. Now I am a full fledged movie man for the same outfit. On top of it all I am intensely interested in floriculture as a hobby. When I was in Ithaca, I didn't know a calendula from a cyclamen—all flowers were posies to me.

Wake up '27!

R. E. "Bob" Zautner

CORNELL COUNTRYMAN Editor '26-'27

In a weeks' trip around the State speaking at annual meetings of farm and home bureau associations, C. E. Ladd ran onto many Cornellians now farming, or active in agricultural work.

In Suffolk County Nat Talmage '22 is running a very large potato and vegetable farm out on Sound Ave. C. E. Dimon '13 has a large potato and dairy farm on the southside and Pete (J. C.) Corwith '16 is located near him. Pete Corwith was elected president of the Suffolk County Farm and Home Bureau Association and was paid a very high tribute by the members. Walt Been '28 is county agent and Art West '29 is assistant agent. I believe that Talmage and Dimon and Corwith each have four children.

In Dutchess County E. S. Ham '15, George Kuchler '13 and Harold Regnault '17, are all farming and very active in farm bureau work. A. L. Shepherd, 1908-10, is the county agricultural agent, and H. H. Tozier '25 is the club agent.

In Otsego County, Ernest Rathbun, Sp. 1912-14, is breeding purebred Ayrshires near Unadilla. Milo Thompson '26 is county agent.

'84

Edward Maguire, formerly in the engineering department of the Westinghouse Electric and Manufacturing Company, has retired and is living at 825 Rebecca Avenue, Wilkinsburg, Pennsylvania.

'06

Charles F. Shaw, professor of soil technology in the University of Southern California, has returned to his work after a year of soil survey in China. As a result of his work, a permanent soil survey commission has been started in China.

'12

Nelson J. Whitney is steward of the Wassaic State School in Wassaic, New York.

'13

Philip B. Barton, who took his medical degree at McGill is practicing internal medicine, roentgenology, and bronchoscopy in Amsterdam, New York.

'14

Charles H. Ballou is professor of pomology in the Escuela Nacional de Agricultura in San Jose, Costa Rica. His address is Apartado 1368. He writes that the school year begins on the first of March and ends on the sixth of December. Also that visitors to the school this year have been Carlos Collado, B. S. A. '11, M. S. A. '12, and Manuel J. Barrios, B. S. '14, both of whom live in Costa Rica.

'15

Luther Banta's address is now 7 Allen Street, Amherst, Massachusetts. He has taught poultry husbandry since 1918 at the Massachusetts State College.

Mr. and Mrs. Daniel P. Morse, are the parents of a third baby girl, born July 4, 1931. They also have a son. Their home is at 316 Highland Avenue, Winchester, Massachusetts.

'17

F. R. Evans visited the campus this last summer. He is bacteriologist in the laboratories of the Bureau of Dairy Industry, at Grove City, Pennsylvania.

Simon D. Mandel is in the retail furniture business. He lives at 209 East Sixteenth Street, Brooklyn, New York.

Lloyd B. Seaver is manager of the West Park Throwing Company, silk throwsters. His address is Highland Avenue, Clarks Summit, Pennsylvania.

'18

John G. Clark is an assistant superintendent with the McClintic-Marshall Company in Pottstown, Pa.

'19

Roger G. Eastman is farming in Belleville, New York. A son, Roger Gannett, Jr., was born on May 21. He has also a daughter, Suzanne, who is four.

Mrs. William W. Frank (Marian R. Priestley '19) and her husband are living in their new home at 817 Sixty-sixth Avenue, Oak Lane, Philadelphia. They have two children, Virginia Priestley, aged five, and William Walter, Jr., who is sixteen months old.

'20

Philip D. Rupert, who is president this year of the Rochester Cornell Club, is in the life insurance business at 602 Lincoln Alliance Bank Building, Rochester, New York. He has a two year old daughter.

'21

Edward H. Bartsch is with the United Cork Companies in Cincinnati, Ohio. Mrs. Bartsch was Beatrice T. Perry '21. They live at 1275 Grace Avenue. A daughter, Margaret Ann, was born on March 28. They have a son, Perry, who is five.

'22

Frank C. Baldwin has left Blair Academy and is now teaching mathematics in the Pingry School in Elizabeth, New Jersey. He lives at 30 Decker Avenue.

'23

Sydney S. Brooke has a poultry farm at Lakewood, New Jersey.

Joseph Slate is running his father's farm in Oriskany Falls, New York.

'25

Fannie B. Miller is a helping teacher in Salem County, New Jersey. Her address is 413 North Main Street, Elmer, New Jersey. She attended the past session of the Columbia Summer School.

Robert D. Perine, in addition to managing the G. B. Loomis Coal

Company in Cathage, New York, has established himself as a dealer in seeds, bulbs, and nursery stocks. He lives at 521 West Street. He writes that Ralph Sutliff '26 and his wife and Allen K. Strong '24 visited them this summer.

'26

James E. Frazer is teaching mathematics and science in the Rye, New York, High School. He lives at Apartment 52, 4611 Spuyten Duyvil Parkway, New York. In February he will complete all his requirements except his thesis for his M. A. degree in the teaching of science, at Columbia. A son, James Evans, was born on November 20.

Albert Kurdt is farm bureau manager of Ulster County, New York. He was abroad during the past year attending the International Rotary Convention in Vienna. Mrs. Kurdt was Alice M. Shoemaker, '27. They have a daughter, Dorothy Alice.

'27

A daughter, Marlene Dell, was born on August 30 to Mr. and Mrs. Robert L. Zentgraf. Their address is 126 Grymes Hill Road, Staten Island, New York.

Eloise C. Irish is the Home Demonstration Agent in Franklin County. She formerly did extension work in

and around Watkins Glen, New York. Her address is Malone, New York.

Anna Mae Van Deman, Mrs. John Edward Bacon, has stopped teaching Biology at Hamburg and has moved to Buffalo.

Mrs. Eugene W. Scott (Dorothy M. Lewis) is living at Apartment 114, Hale Apartments, Hale Avenue, Cincinnati, Ohio. Mr. Scott, who received his Ph.D. from Cornell in '31, is a research chemist with the William S. Merrill Drug Company.

Marian Skilling is a statistician with the Dairyman's League Company in New York City. Her address is 63 North Walnut Street, Apartment 6, East Orange, New Jersey.

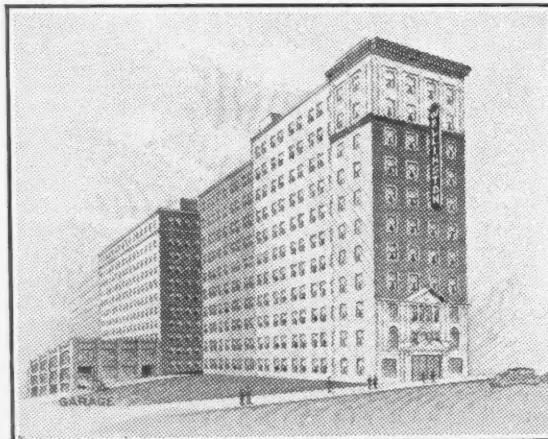
Arthur L. Towson, Jr., is farm manager of the Maryland State Penal Farm, at R. D. 3, Hagerstown, Maryland. The farm is a new undertaking and comprises 900 acres of land.

'31

Dorothy F. Borst and Effie O. Wade are taking an eight-months' course as student dieticians at the Walter Reed Hospital in Washington.

Stanley I. Brooke is his brother's partner, and has a poultry farm at Farmingdale, New Jersey.

Louis C. Maisenhelder is an assistant and graduate student in forestry at Cornell. His address is R. D. 2, Ithaca.



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The Campus Countryman

Around the
Top of
"The Hill"

Volume XIII

Ithaca, New York, February, 1932

Number 5

AN HUS DEPARTMENT SELECTS
FOUNDATION AYRSHIRESNew Stock Purchased From
Strathglass Herd

A CHOICE HERD of more than a dozen Ayrshires has been selected by the animal husbandry department. Nine of these animals were secured from the Strathglass herd of Mr. Hugh J. Chisholm of Port Chester, New York.

Most prominent in this group were five daughters of the well-known sire, Barclay's Grandee, while their dams are noted cows that have distinguished themselves as producers and superior individuals.

Strathglass Bardoch, well-known son of the noted champion, Barr Flapper, is represented by Strathglass Robina and Strathglass Bar-Isolde. The former is a daughter of Imported Harleyholm Robina 8th, a daughter of Lessnessock Replica, that made a three-year-old Herd Test record of 12146 pounds of 4.26 percent milk, 517 pounds of butterfat, and as a four-year-old, promises to liberally exceed her previous record. Strathglass Bar-Isolde is a daughter of the good imported cow, Barr Isolde, with over 12,600 pounds of milk in nine months of her current lactation.

Strathglass Doona Star, a daughter of Strathglass Morning Star, and out of a member of the very dependable Strathglass Bella Doona family is one of the particularly attractive members of the group. Champion's Miss Crumwold, a daughter of Penshurst Champion, out of Sir Robert's Monarch's Maid, a ten-thousand pound daughter of Penshurst Sir Robert, is a flashy red senior calf that gives excellent promise of development.

Strathglass Bull Heads Herd

To head the new Ayrshire herd at Cornell University, the attractive young sire, Strathglass Speculator, has been leased from Strathglass Farm. This bull is an excellent individual, well up to show ring honors and has had considerable service at Strathglass. He is a son of Daligig Speculation, and out of Strathglass Pearl Lady. Four Herd Test records stand to her credit, the best of which is a six-year-old record of 14,732 pounds of milk and 623 pounds of butterfat, with a test of 4.24 per cent.

From the Ledge Top herd of Fred L. Porter, of Crown Point, N. Y., an attractive trio was purchased including the prize-winning heifer calf, Ledge-top Heather Queen, and her mother Ledge-top Sally Heather, as well as a choice yearling heifer. Frank E. Rupert of Geneva, N. Y., sold the heifer, Lindy's Carlina, that is

now making an excellent Roll of Honor record.

Under the expert management of Professor E. S. Savage, who is in charge of dairy work, and his assistant, Dr. E. S. Harrison, together with the broad-gauge administrative policies of Dr. F. B. Morrison, there are encouraging indications that the Ayrshire unit at Cornell will be thoroughly representative of the position of New York as the leading Ayrshire state.

SCHUTZ SUPERINTENDENT

Fred W. Schutz '33 was elected Superintendent of the Show and he appointed the following men to be in charge of the various divisions: H. T. Sextour Sp. Ag.,—Dairy, A. G. Allen '34—Horses, Morton Adams '33—Sheep, S. A. Coombs '33—Swine, John Walker Sp. Ag.—Beef Cattle.

It was decided to hold a cafeteria supper in the an hus building following the Show and this is to be followed by an open meeting of the Club at which time the winners of the afternoon will receive their awards and J. S. Dodge, manager of Emmadine Farms, will give a talk on "The Importance of Breeding for Type and Conformation as well as Production."

A cafeteria is to be operated during Farm and Home Week in the animal husbandry building by the Round-Up Club. This will be in charge of N. C. Kidder '32 and his assistants Leonard Palmer '32, Norman Foote '32, Ralph Wilkes '33, Bert Cook '33, Everett Stiles '33, and George Pringle '33.

SHORTHORNS STUDY MARKETS

The marketing course students in the Poultry Husbandry Department returned January 7 from a trip on which they studied the poultry and egg markets of New York City. The Winter Course students studied poultry and egg markets and several poultry farms on Long Island. This trip was similar to the one taken by the marketing course students.

STUDENT LIVESTOCK
SHOW PLANNED

Drawings Made At Round-up Club

THE ROUND-UP CLUB held a meeting Wednesday, January 6 in the animal husbandry building. The purpose of the meeting was the drawing of animals to be fitted for the Livestock Show, which is to be held Thursday, February 18 at 2 P. M. in the Judging Pavilion. Preparation for an open meeting of the Round-Up Club the evening following the Show and a discussion of the cafeteria, which is operated Farm and Home Week were also considered. Entertainment was provided by moving pictures supplied by the United States Department of Agriculture. They were educational in nature, the titles being: "The Horse in Motion" and "How to Grow Hogs."

Farmers' Week Feature

The Livestock Show promises to be a success this year due to the interest shown by the animal husbandry boys. A large number of animals were drawn with the possibilities of more being fitted. The present number is 94 with 40 dairy cattle, 22 horses, 14 sheep, 10 hogs, and 8 beef cattle.

Many Prizes

There will be many prizes for the winning showman. In addition to silver loving cups, medals, and ribbons which are awarded annually there are to be numerous special awards provided by breeders, manufacturing firms, breed, and agricultural papers. The following prizes have been offered at this writing:

1. Champion Hereford Showman. Mr. W. J. Hamilton offers a purebred Hereford bull calf.
2. Grand Champion of the Show. A large Dairy-leaf cream cheese offered by the Dairymen's League.
3. Champion Sheep Showman. *Successful Farming* offers a year's subscription to their magazine.
4. Champion Guernsey Showman. The New York State Guernsey



Courtesy Ayrshire Digest
Five daughters of Barclay's Grandee, selected at Strathglass Farm by An Hus Department as a part of a foundation herd of Ayrshires.

**"I always save the
44th floor until
sunrise"**

Six days a week, 52 weeks in the year, Mary greets the sun on the 44th floor in the tower of one of the world's outstanding buildings.

Mary is a scrub woman, and she calls Wyandotte, "That powder stuff". She rather stumbles over the full name of the Wyandotte Cleaning Product she uses which is Wyandotte Detergent. But she knows how to get the best results from this four-purpose material even if she can't say its name.

Nearly square, very muscular, and usually humming at her work, Mary is typical of the thousands of "char women" who keep the world's finest buildings, theatres, railroad terminals, hotels, and hospitals bright and shining with Wyandotte Detergent.

She doesn't lose any time in her work juggling cans of cleaning powder. She uses Wyandotte Detergent with equally satisfactory results to herself and to her employers on all of the four types of surfaces which she cleans,—the washbowls and sinks, the painted walls, the marble wall panels, and the several kinds of floors.

There is a Wyandotte Cleaning Product for doing every known kind of cleaning economically and well.



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Breeder's News offers a year's subscription to the *Guernsey Breeder's Journal* and a year's subscription to the *New York State Guernsey Breeder's News*.

5. Champion Bull Showman. The James Manufacturing Company offers a Jamesway bull staff.

6. Champion Holstein Showman. The *Holstein-Friesian World* offers a one year's subscription to their magazine.

7. Champion Brown Swiss Showman. Mr. D. N. Boice, Hilltop Farm, offers a Show Halter to the best showman if there are three men competing.

8. Champion Ayrshire Showman. The Ayrshire Breeders' Association offers a one year's subscription to the *Ayrshire Digest*.

9. Grand Champion of the Show. *Successful Farming* offers a one year's subscription.

10. Champion Duroc Showman. The National Duroc Record Association offers a year's subscription to the *National Duroc Journal Bulletin*.

12. Champion Dairy Showman. John Clark of Caumsett Farms offers a ten dollar Memento.

13. Reserve Grand Champion. Clay Equipment Corporation offers a ten dollar farm gate.

14. Champion Dorset Showman. Walter Thompson offers a subscription to *The Sheepman*.

ASHWOOD WINS V. G. STAGE

The New York State Vegetable Growers' Association and the Empire State Potato Club held a meeting in Rochester January 6 and 7. The members of the staff of the New York State College of Agriculture who attended this meeting were: Professors C. E. Ladd '12, L. R. Simons, E. A. Flansburgh '15, C. B. Raymond '13, Ora Smith, H. C. Thompson, J. E. Knott, C. H. Myers, J. R. Livermore '13, M. H. Barrus, Charles Chupp, G. F. MacLeod, C. R. Crosby, B. D. Wilson, Mr. F. S. Jamison, and Mr. A. J. Pratt.

The third annual Vegetable Growers' Stage was held in connection with the New York State Vegetable Growers' Convention. The Cornell representatives placed first, third, and fourth against the contestants from Syracuse University. L. H. Ashwood '33 won the first award with his speech on "Vegetable Variety Standardization." Elizabeth Wright of Syracuse took second prize. R. C. Jonas '32 and S. S. Allen '32 of Cornell third and fourth respectively, and Harold Talbot of Syracuse, fifth. Prizes amounting to \$90 were awarded.

Louis A. Toan '26 of Perry, New York, was elected president of the New York State Vegetable Growers Association for 1932.

4-H CLUB IN ANOTHER DEBATE

At its regular meeting Wednesday evening, December 6, the 4-H club planned to hold a debate with the Country Life Club sometime in the near future. The question to be debated will be chosen later.

Marion Crandon '35, who was chosen as best all-around club member in the state last year, gave a report on her trip to the national 4-H club congress held in Chicago last month.

During farm and home week Raymond Sawyer '33 is to give a radio talk outlining the past and present activities of the club.

"BOB" ADAMS DIES

Professor Robert Morrill "Bob" Adams, assistant extension professor of vegetable crops and author of *Rude Rural Rhymes*, died December 12, in Homeopathic Hospital, Philadelphia, after an operation made necessary by mastoid trouble.

Professor Adams was born in Hill, New Hampshire, fifty years ago. He received a bachelor of arts degree from Lebanon University, a bachelor of science from Yale, and master of science from Columbia. After starting his teaching career at Lebanon, Ohio, Professor Adams taught six years in the Philippine Islands part of which was spent in the Manilla Normal School. Later he became principal of Vineyard Haven High School. The government called Professor Adams to service as examiner for the United States Civil Service Commission from which he transferred to the Department of Agriculture and then in 1920 he came to Cornell to take charge of the extension work in home gardening.

"Bob" Adams became universally known and loved by farm folk of this and other states through his *Rude Rural Rhymes*. These rhymes, written in a homely style somewhat similar to that of James Whitcomb Riley, yet with an individuality of their own, had a wide appeal.

Professor Adams is survived by his widow, Mrs. Catherine Van Gordon Adams; one son, Van Gordon; a brother, Clinton; and a sister, Edith.

GRADUATE STUDENT DISCOVERS CRYSTAL HONEY

Dr. E. J. Dyce, a Canadian student doing graduate work in apiculture under Professor E. F. Phillips, discovered a method of preserving honey as an opaque, gray-white butter. His method produces this crystal honey in two or three days where previously it had taken months and even years for the transformation. This honey does not ferment after crystallizing and its flavor is materially improved. The discovery is of great commercial value because it allows the honey to be kept almost indefinitely in glass jars and the consumption of honey will therefore be increased.

Dr. Dyce's discovery, in brief, is that if liquid honey is given a small dose of crystals at the right temperature they start the crystallizing of the entire quantity of honey. He heats his honey to 160 degrees Fahrenheit to kill all yeasts. Then after cooling the liquid to 75 degrees he introduces five percent of crystallized honey. This he keeps at about 85 degrees for forty-eight hours and by the end of that period the entire mixture has become crystallized and can be cut like butter. It spreads easily and does not drip.

Dr. Dyce has applied for a patent which he will turn over to Cornell. The proceeds derived will be used for research along similar lines.

EASTMAN SPEAKERS CHOSEN

The speakers for the Eastman Stage have been chosen. They are: A. E. Fowler, special, E. V. Hunt '33, R. M. Putney '32, W. H. Tothfuss, W. H. Sherman, sp. ag., and Miss C. S. Smith '32. The contest will be held Thursday night of Farm and Home Week.

February, 1932

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The Cornell Countryman

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CONSTRUCTION GOES ON

Broadway and 42nd Street has moved to the ag campus judging by noises of riveting, hoisting of steel girders and shouted directions from foremen thereabouts. All this commotion is caused by the construction of the new Home Economics and Agricultural Economics buildings.

As we have looked out of the back windows of the present Domecon building for the past term or have stood shivering on the brink of a huge hole we have seen it filled in with wooden construction platforms, and more lately a tall derrick which has monopolized the landscape. Under its powerful arm, the orange girders have been brought up to the main floor which is the third floor of the structure. During the holiday season our startled eyes were greeted by a Christmas tree atop the 70 foot hoisting tower, waving a greeting to passersby. On inquiry we learned that some inspired workmen carried it aloft and fastened it there.

Everyone who will use these two buildings is interested in the progress towards completion. The chief engineer estimates that 60 per cent of the concrete foundation and 20 per cent of the steel work is in place. The outside construction should be finished by spring when the inside work can be commenced.

The construction of the Farm Management Building is moving along very rapidly now. The steel framework for the first floor has already been finished.

PROFS GO TO NEW ORLEANS

Professors A. J. Eames, L. W. Sharp, L. M. Massey, C. E. F. Guterman, H. H. Whetzel, D. S. Welch, A. G. Newhall, Mr. G. R. Townsend, H. C. Thompson, J. R. Livermore '13, J. G. Needham, J. C. Bradley, W. T. Forbes, W. I. Myers '14, M. P. Rasmussen '19, F. S. Jamison, J. E. Knott, G. F. MacLeod, B. D. Wilson, W. C. Hopper, and Miss Grace Griswold attended a meeting of the American Association for the Advancement of Science. The meeting was held in New Orleans between Christmas and New Year's day. Professor Ora Smith, Professor J. E. Knott, Mr. Hans Platenius, and Mr. Emil Chroboczek were unable to attend the meeting, but they sent papers which were read by Professor H. C. Thompson.

Professor J. E. Knott of the department of vegetable crops addressed the meeting of the Massachusetts Vegetable Growers' Association at Worcester, Massachusetts January 7.

Professor G. F. Warren '03, Head of the Department of Economics and Farm Management, spoke at the annual Farm Congress held at the University of Nebraska, January 5.

Professor A. J. Heinicke, of the Department of Pomology and J. E. Knott, of the Department of Vegetable Gardening spoke at the Union Agriculture meetings at Worcester, Massachusetts, January 7.

WEAI WILL BROADCAST

February 15 to 20, inclusive, is Farm and Home Week at the New York State College of Agriculture. As a special feature of this week, station WEAI will broadcast as many as possible of the more than 400 events that will be attended by the thousands of Farm and Home Week visitors. All who possibly can should attend the functions in person; those who cannot come to Ithaca will hear some of the principal events that will occur between 9 a. m. and 5:30 p. m.

Noted Speakers

Nationally and internationally known speakers will be heard. Among them will be L. J. Taber, Master of the National Grange; Senator Seabury T. Mastick; H. E. Babcock, manager of the G. L. F.; G. F. Warren '03, of the College of Agriculture; Fred Sexauer, President of the Dairymen's League, and the Honorable Franklin D. Roosevelt, Governor of New York State.

As heretofore, some of the best musical talent of Ithaca and the University will participate in the special programs which will be broadcast. This will include vocal and instrumental numbers, chamber music, choir singing and organ recitals.

Special programs of the week may be secured by writing in care of the station.

Professor J. M. Sherman was recently re-elected Secretary-Treasurer of the Society of American Bacteriologists.

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Doings

FARM AND HOME WEEK PROGRAM PLANNED

The keynote of the lectures, demonstrations, and exhibits which the resident and extension staff of the New York State College of Home Economics will offer at farm and home week this month is how to make the most of what you already have. In these times when thrift is demonstrating its value as a high virtue, it has become most desirable to know how to attain it and then how to make the best possible use of it.

Therefore, the program for farm and home week is filled with lectures and demonstrations on such subjects as adequate food for low incomes; renovating house furnishings and clothing for further and desirable use; dyeing old fabrics; buying to the best advantage; and conferences on family finances and on keeping food bills low.

Prof. Martha Van Rensselaer, co-director of the College, will lead a forum on how families are managing their money problems and Miss Flora Rose, co-director with Miss Van Rensselaer, will speak on family life.

There will be many lectures, demonstrations and conferences on all phases of child welfare—how to feed children, how to guide them, how to prevent much unnecessary illness, and what to do about the diseases they caught in spite of your thoughtful care. It is hoped that there will be a two-hour forum in Bailey Hall concerning the children of New York State.

What the national conference decided about our houses will be told on Monday by Prof. Van Rensselaer, Miss Grace Morin, head of the household arts department, and Miss Day Monroe, professor of household economics department.

The department of family life will offer exhibits of home-made and purchased play materials, books and pictures suitable for the pre-school child; foods for the child; as well as one on children's clothing which will show valuable features in garments for children.

The department of foods and nutrition will have exhibits of china ware: cooking qualities of New York State apples; low cost menus; low cost meals; weight control; vitamins in foods; and foods for children.

The department of textiles and clothing will give an exhibit and demonstration of the re-styling of hats; the re-styling of dresses and coats; and demonstration of stain removal in dress material and household fabrics; also an exhibit of children's clothing.

The department of household arts will give exhibits of the renovating of old furnishings and the selection of fabrics for house furnishing.

Students Active

As usual, the students of the College of Home Economics are assisting the staff in demonstrations and exhibits and are playing a very active part in preparing and presenting the subjects. They will assist the various members of the staff in holding conferences—for example, on the selection of the table china; keeping food bills low; weight control and child feeding. In addition, the large number of exhibits in the various departments are in almost entire charge of the students. Some of these exhibits include foods for children; children's clothing; china ware exhibits; millinery exhibits; re-styling of dresses and coats; removal of stains; vitamins in foods and low cost meals. The students will also assist Miss Dorothy DeLany, Assistant State Leader of Home Demonstration Agents in the social hours which will come during the week. Besides all these activities Kermis Club, the dramatic organization of the State Colleges of Agriculture and Home Economics, will present their plays as one of the features of the evening programs.

Alumni Day

Wednesday, February 17, is Alumni Day. This day is set aside for alumni of the New York State Colleges of Agriculture and Home Economics and special programs are presented at that time for their benefit. At twelve o'clock there will be a luncheon meeting of former students of the New York State College of Home Economics with the alumni association in charge. This will be served by members of Omicron Nu. At six fifteen there will be the usual alumni banquet. This is an informal reception and supper for all former regular, special, and winter course students and for members of the faculties of both colleges.

At the time the *COUNTRYMAN* goes to press, the program for Farm and Home week is not complete and that part which relates to speakers outside of the College is far from its final form. It is certain, however, that Mrs. Franklin D. Roosevelt will give a lecture on our civic responsibilities, which will be followed by a discussion on the same subject led by Mrs. Frederick Greene, wife of the Commissioner of Public Works of New York State. Miss Lucile Brewer, formerly a food specialist of the college extension staff, and now in charge of one of the research laboratories of the General Foods Corporation, will give a foods demonstration.

Uncle Ab says that most of the pessimists he knows base their judgments on others; the optimists generally base their judgments on themselves.

WEIGHT CONTROL CLINIC PLANNED BY DIETETICS CLASS

The girls in the foods and nutrition course 121 are working with Assistant Professor Olga Brucher on a program of weight problems and weight control to be given on Wednesday, February 17, of Farm and Home Week.

At twelve o'clock on Wednesday Miss Brucher will lecture to visiting men and women on "Weight Control." She will illustrate her lecture with silhouette pictures of the normal individual, the underweight, and the overweight. In her lecture she will discuss the essentials of weight control and corrective measures for those persons who are confronted with weight problems. This talk will be given in room 245 of the home economics building.

During the course of the afternoon the girls in the dietetics course will conduct a weight clinic. They will measure, weigh, and calculate the normal weight for the individual. They will then in a short conference determine from each one her particular problem and endeavor to give helpful suggestions for correcting it. Mimeographed sheets will be given out which will contain a normal diet schedule with variations for the over and under weight person.

Miss Brucher and Mrs. Laubengayer will be available all the afternoon for conferences with those people who feel that they have a special weight or food problem and desire further information.

CLOTHING CLASS TAKES TRIP AROUND WORLD

Mrs. Dora Erway gave students in clothing 15 a pajama party Friday evening, January 8, during the course of which she took her guests for flying visits to many famous ports around the globe. The high-points of interest on the hasty stops were the costumes worn by the natives.

The grass skirts and leis of Hawaii, the kimonos of Japan, the long pajama-like coats and trousers of old China, the pure gold shawl and slippers of a high-caste Indian girl, the mournful black of the women of Cairo, and an English costume of 1880 were modeled by instructors and students in the course, while Mrs. Dorothy Scott appeared in a Philippine dress and Miss Beulah Blackmore in quaint Dutch attire.

The guests themselves were a colorful entourage in their pajamas designed and made this term in clothing 15 classes. Bridge, dancing, and games provided amusement during the evening and delicious refreshments awaited the party after their globe-trotting expedition.

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DOMECON MASS MEETING HELD

A Domecon mass meeting was held in room 245 at the Home Economics building on Wednesday, January 18, at 4:15 o'clock. Portia Hopper, as one of the speakers, discussed the Home Economics Club at Cornell and reviewed her trip to Detroit as the club's representative at the convention of Home Economics Clubs. She related the activities of various Home Economic Clubs all over the United States.

Miss Van Rensselaer entertained the audience with her description of the original farmers' week which has developed into farm and home week. Tea was later served in the apartment.

WORK ON NEW BUILDING PROGRESSING RAPIDLY

A year ago at this time the new home economics building was merely a small model and ennumerable blue prints. Not so long ago it seemed nothing more or less than a huge hole dug in the ground, but now it is rapidly going up. Each day something different is added to delight the impatient staff and students who are anxious to take possession of it. Now that the steel work has been commenced everyone is greatly encouraged and can begin to see the beginnings of a truly beautiful building. However, the home economics building has a competitor, for just about a stone's-throw away the new farm management building is also rising rapidly. It is going to be an exciting race to the end.

SLIP MADE ON TOP STEPS

All during the Christmas vacation deafening noises rang throughout the home economics building while diligent workmen put a line on the top step of each flight of stairs in the building. The idea was to prevent slipping and falling on the top step, an accident which has occurred several times. The purpose was noble, the idea was excellent, but the result was not to be commended, for it seems that the line was not correctly placed so instead of decreasing the danger of falling it has been increased. Watch your step!

ARETE HOLDS DANCE IN DOMECON APARTMENT

The annual dance of Areté, women's social club, was held Saturday, January 16 in the apartment of the home economics building at 9 o'clock. About twenty couples composed the party. A victrola furnished music for the dance which was informal. For those who tired of dancing, tables were set up for bridge and other card games. A buffet luncheon was served later in the evening by the members of the club. Miss Sophie Marshak acted as chairman of the dance committee.

When the floor of the closet is raised above the floor of the room and is left bare, the closet is easy to keep clean.

Chopped raw carrot, cabbage, or celery, seasoned and mixed with butter, makes excellent fillings for sandwiches.

SPEAKS OVER WEAI

Miss Martha Van Rensselaer, Director of the College of Home Economics, spoke to a radio audience over WEAI on January 21. In her speech she gave a summary of Farm and Home Week activities so that those who are planning to attend may plan ahead on getting from this week at Cornell those things in which they are most interested.

Coat hangers are great space savers on rainy wash days. Put wet clothes on the hangers and the capacity of the indoor clothesline is almost doubled.

When shoes get wet, stuff them with tissue paper and dry them slowly, for heat tends to crack the leather.

An up-to-date closet should be light and well ventilated, should contain a rod for hangers, hangers for every dress and coat, rack for shoes and hats, have light colored easily cleaned walls, and convenient shelves to increase the storage space.

MASS MEETING HELD

The second mass meeting for all home economics students was held Wednesday, January 18, in room 245 of the home economics building. Plans for the meeting were made by Mary Ellen Ayre '33 assisted by Professor Flora Rose.

Men have preferences, too . . . and choose jewelry here

In our selection of jewelry for men, as well as for women, we have come to be looked upon as experts . . . Men have learned that our showings always include pieces unusual in character and design but at the same time dignified and restrained . . . By experience women know that a gift of jewelry chosen here is just a bit more warmly received by any man. . . . Everything fairly priced.

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JEWELERS

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New York

**Dress-up Your
Room for
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Guests.**

February Furniture Sale

**Brings Chairs, Smokers,
and all kinds of
occasional pieces of furniture
at amazing bargain prices!**

Rothschild's

Department Store

PLUMBING AND WIRING EXHIBIT

Professor F. B. Wright '22, of the agricultural engineering department has built up a model showing the plumbing, electrical wiring and fixtures of an up-to-date farm home. The model is designed with the wiring and piping visible through window-like openings in the walls. The arrangements of the system which are hidden in practice, are plainly visible and can be understood much better. The entire model is mounted on a movable platform 12x10, which can be moved around if desired.

A new interesting feature of the model is a no fuse load center. This is designed so that when the circuit is over-loaded, the switch is automatically thrown. Aside from the initial cost, this feature is superior to the fuse system because there is no cost for fuses and it is impossible to over-fuse the circuit.

OTTO SCHOENFIELD TO TRY FOR OLYMPICS

At the close of the term this June, the various universities and colleges about this country of ours will be preparing to send their track teams to the Intercollegiate Track and Field Meet which is to be held at Los Angeles. Among the Cornell delegation will be Otto Bruno Schoenfeld. Ag '32, Captain of this year's varsity squad. He is one of the outstanding contenders. As soon as that strenuous event is over, he will continue training for the Olympic Decathlon events to be held during the latter part of July. The distinction of being an Olympic contestant is a great honor, but "Ott" just takes it as a matter of course,

INCUBATION SCHOOL

An Incubation School was conducted December 28-31 by the Department of Poultry Husbandry. There was an enrollment of 80 poultrymen. In addition to the lectures and demonstrations, four incubator companies sent incubators which were set up in the Animal Husbandry Pavilion.

Save the Green!

(Continued from page 78)

I thought she was referring to the yellow rose I had used for decoration, so answered,

"It is the first one open. I just picked it."

"I mean the cabbage," she corrected me. "I have never seen cooked cabbage that color and so crisp."

Philip was just as enthusiastic after gingerly sampling it.

"Why it's cooked! I usually can tell a block down the street when we are going to have cooked cabbage for dinner.

When did you cook this?"

"Fifteen minutes ago. Do you like it?" I asked wickedly.

"We sure do, don't we Bobby?"

That small urchin was consuming his second helping. He grinned roguishly at his father.

The last day I got the meals without help, I served spinach. Ruth was

much better, and able to be about again.

"I almost never serve raw spinach" Ruth informed me.

"This has been boiled," I assured her.

"How did you keep it so crisp and green?" she wanted to know.

"Placed it in a large quantity of rapidly boiling water—and boiled it five minutes," I blurted out just as tho I was reciting in the classroom.

"Do you remember all that for each vegetable?"

Then I told her about the chart in the "Hows and Whys of Vegetable Cooking." Ruth was all attention.

"Is there any place I could get that chart?" she asked.

I promised to send her a copy of "The Art of Vegetable Cooking," by Faith Fenton and Lucile Brewer, both professors in the college of home economics at Cornell University.

"If I forget to send it to you, write to the Office of Publications at Cornell University, and ask them to send you bulletin 178."

During Ruth's illness Bobby had eaten every cooked vegetable I had fixed for him. That last day he capped the climax by remarking to his mother.

"They all go down now, Mummy."

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